Netherlands Milk and Dairy Journal
Author index to Volume 31(1977)

Buma, T. J., H. K. C. van der Veen & R. Weerstra, Seasonal variation of the colour of milk 31
Driessen, F. M., A. Jellema, F. J. P. van der Luin, J. Stadhouders & G. J. M. Wolbers, The estimation of the fat acidity in raw milk. An adaptation of the BDI method, suitable for routine assays 40
Groot-Mostert, A. E. A. de, see Jong, L. de 296
Groot-Mostert, A. E. A., see Visser, F. M. W. 247
Hup, G., see Stadhouders, J. 3
Jans, J. A., see Koops, J. 277
Jellema, A , see Driessen, F. M. 40
Jong, L. de, Protein breakdown in soft cheese and its relation to consistency. 2. The influence of rennet concentration 314
Jong, L. de & Aliza E. A. de Groot-Mostert, The proteolytic action of rennet on different casein substrates under various conditions 296
Kleter, G., The ripening of Gouda cheese made under strictly aseptic conditions. 2. The comparison of the activity of different starters and the influence of certain lactobacillus strains 177
Klomp, H., see Koops, J. 56, 277
Koops, J. & H. Klomp, Rapid colorimetric determination of free fatty acids (lipolysis) in milk by the copper soap method 56
Koops, J., H. Klomp & J. A. Jans, Spectrophotometric determination of lead in sterilized canned evaporated milk 277
Koops, J., see Schmidt, D. G. 328, 342
Luin, F. J. P. van, see Driessen, F. M. 40
Mulder, H., see Oortwijn, H. 134
Nieuwenhof, F. F. J., Mesophilic lactobacilli as a cause of nitrate reduction in Gouda cheese 153
Noomen, A., Noordhollandse Meshanger cheese: a model for research on cheese ripening. 2. The ripening of the cheese 75
Noomen, A., Noordhollandse Meshanger cheese: a model for research on cheese ripening. 3. Manufacture of the cheese on a small scale 103
Noomen, A., A rapid method for the estimation of the dissolved and the undissolved nitrogen compounds in cheese (erratum on p. 356) 163
Oortwijn, H., P. Walstra & H. Mulder, The membranes of recombined fat globules. 1. Electron microscopy 134
Schmidt, D. G. & J. Koops, Properties of artificial casein micelles. 2. Stability towards ethanol, dialysis, pressure and heat in relation to casein composition 342
Schmidt, D. G., J. Koops & D. Westerbeek, Properties of artificial casein micelles. 1. Preparation, size distribution and composition 328
Slangen, K. J., see Visser, S. 16
Snoeren, T. H. M. & C. A. van der Spek, The isolation of a heat-induced complex from UHTST milk 352
Spek, C. A. van der, see Snoeren, T. H. M. 352
Stadhouders, J., G. Hup & C. B. van der Waals, Determination of rennet in cheese 3
Stadhouders, J., see Driessen, F. M. 40
Veen, H. K. C. van der, see Buma, T. J. 31

Visser, F. M. W., Contribution of enzymes from rennet, starter bacteria and milk to proteolysis and flavour development in Gouda cheese. 1. Description of cheeses and aseptic cheesemaking techniques 120
Visser, F. M. W., Contribution of enzymes from rennet, starter bacteria and milk to proteolysis and flavour development in Gouda cheese. 2. Development of bitterness and cheese flavour 188
Visser, F. M. W., Contribution of enzymes from rennet, starter bacteria and milk to proteolysis and flavour development in Gouda cheese. 3. Protein breakdown: analysis of the soluble nitrogen fractions 210
Visser, F. M. W., Contribution of enzymes from rennet, starter bacteria and milk to proteolysis and flavour development in Gouda cheese. 5. Some observations on bitter extracts from aseptically made cheeses 265
Visser, F. M. W. & A. E. A. de Groot-Mostert, Contribution of enzymes from rennet, starter bacteria and milk to proteolysis and flavour development in Gouda cheese. 4. Protein breakdown: a gel electrophoretic study 247
Visser, S. & K. J. Slangen, On the specificity of chymosin (rennin) in its action on bovine β-casein 16
Vries, Tj. de, see Zandstra, T. 109
Waals, C. B. van der, see Stadhouders, J. 3
Walstra, P., see Oortwijn, H. 134
Weerstra, R., see Buma, T. J. 31
Westerbeek, D., see Schmidt, D. G. 328
Wolbers, G. J. M., see Driessen, F. M. 40
Zandstra, T. & Tj. de Vries, The pyruvate content in raw milk as an index of its bacteriological quality 109

Summaries of monthly articles published by NIZO 148, 245
Essentials for Netherlands Standards on milk and milk products 240
Recent publications issued by NIZO
NIZO communications 356
NIZO test reports 357